







STARTERS

TORTILLA SOUP 	6
Diced grilled chicken and vegetables in a southwestern broth, topped with grated cheddar cheese, avocado chunks, pico de gallo and fried tortilla strips	
AHNALA SOUP DU JOUR	5
Ask us about today's daily special (Monday – Friday)	
FRIED AVOCADO	11
Fried avocado lightly coated and stuffed with crabmeat, pico de gallo and served with cilantro remoulade	
MANGO CITRUS SHRIMP CEVICHE MARTINI 	12
Cilantro, mango, oranges, lemons, avocado, green and red pepper with plantain chips	
PICO FRY BREAD	11
Topped with mozzarella cheese, pico de gallo, prickly pear cactus and drizzled with chipotle aioli	
POCO DIABLO CAKES	12
Pan seared crab cakes served over cilantro remoulade and sriracha aioli sauces and micro greens	

SALADS

*CHILI SEARED SALMON SALAD	14
Baby spinach, garlic croutons, mandarin oranges, cherry heirloom tomatoes, blue cheese crumbles and balsamic vinaigrette	
CILANTRO AND BABY KALE QUINOA SALAD 	12
Mandarin oranges, seasonal berries, baby kale, cilantro, quinoa, almonds, tomatoes, Cotija cheese with mango pineapple vinaigrette	
BERRY MANGO AVOCADO SALAD 	12
Fresh seasonal berries, mango, pistachios, avocado, crumbled goat cheese, basil, baby greens and apple cider vinaigrette	
SOUTHWEST CHICKEN CAESAR	14
Hearts of romaine tossed with Parmesan cheese, tortilla confetti, cherry heirloom tomatoes, sun-dried tomatoes, garlic croutons and creamy cilantro dressing topped with a grilled chicken breast	
GRAPEFRUIT AND AVOCADO SALAD  	12
Baby arugula, grapefruit, avocado, candied pecans with charred honey lime vinaigrette	



VEGETARIAN



VEGAN



GLUTEN FREE

*Consuming undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness.
A 20% gratuity will be added to parties of 6 or more. A \$2 charge will be applied to all split orders.

SANDWICHES

Includes your choice of French fries, sweet potato fries, cottage cheese or fruit

MONTEREY CHICKEN SANDWICH	12
Southwest marinated chicken breast grilled and topped with pepper jack cheese, roasted red pepper, avocado, lettuce, tomato, bacon and chipotle aioli on a Kaiser bun	
YAVAPAI CLUB SANDWICH	12
Hickory smoked turkey, crispy bacon, smoked ham, American and Swiss cheeses, lettuce, tomato and mayonnaise on your choice of bread	
ROASTED TURKEY AND BOURSIN SANDWICH	12
Roasted turkey, aioli, boursin cheese, lettuce, red seedless grapes and apples	
*AHNALA BURGER	12
Half pound Angus patty grilled to perfection, lettuce, tomatoes and onions topped with your choice of cheese, on a pretzel bun	

ENTRÉES

*RIBEYE 🍴	30
12 oz. Rib eye served with blue cheese pistachio hollandaise and scallop potatoes	
FILET MIGNON	34
8 oz. filet of beef served with blue cheese pistachio hollandaise and scallop	
AHNALA HALIBUT 🍴	26
Pan seared halibut over butternut squash risotto and topped with fresh chile mango habanero avocado salsa	
VEGETABLE FAJITA PASTA 🍴	22
Linguine pasta served with a light chardonnay wine and crush tomato sauce, peppers, cilantro, onions, oregano and Cotija cheese	
*SEAFOOD PASTA	24
Fresh jumbo shrimp, mussels, calamari, over angel hair pasta with chili de arbol saffron tomato broth	

FROM THE SMOKER

BLACK CHERRY HALF CHICKEN 🍴	22
Served with mashed potatoes and sweet chili blackberry salsa	
BEEF BRISKET 🍴	24
Served over green tomatillo and chile de arbol sauce and boursin mashed potato	
CUCUMBER AND STRAWBERRY SALMON FILET 🍴	24
Cherry wood smoked citrus salmon filet over tricolor quinoa, topped with cucumber salad and serrano strawberry relish	
BONELESS SHORT RIBS 🍴	24
Served over chocolate raspberry mole sauce and boursin mashed potato	



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COCKTAILS

MANHATTAN	12
An old classic made with Woodford Reserve	
MIXED UP CHERRY BELLINI	11
Cherry vodka, blueberry vodka, strawberry puree and Prosecco	
AHNALA COSMOPOLITAN	12
Grey Goose, Cointreau, Chambord and cranberry juice	
CADILLAC MARGARITA	12
Patron Silver, Grand Mariner, fresh lime and orange	
POMEGRANATE MARGARITA	9
Sauza Hornitos, pomegranate liqueur, triple sec and fresh lime	
COCONUT PINEAPPLE MARGARITA	9
1800 coconut, piña colada puree & pineapple juice	
MOJITO	8
Bacardi Rum, simple syrup, fresh mint & lime	
WILDBERRY MOJITO	9
Bacardi Rum, Dekuyper Wildberry Schnapps, fresh mint and berries	
PINEAPPLE MOJITO	9
Bacardi Rum, orange liqueur, pineapple juice, fresh mint and lime	
TOP SHELF MARTINI	14
Belvedere Intense Vodka	
ESPRESSO MARTINI	12
Kahlua, Stoli Vanil and cream	
ABSOLUT MULE	8
Absolut Vodka and Goslings Ginger Beer	
B52	10
Kahlua, Baileys Irish Cream, Grand Mariner, Starbucks coffee and whipped cream	
CARAMEL IRISH COFFEE	10
Jameson Irish Whiskey, Baileys Irish Cream, buttershots and whipped cream drizzled with caramel	

BOTTLES & CANS

DOMESTIC	4.25
Bud, Bud Light, Coors Light, MGD, Miller Lite, Michelob Ultra and Buckler	
IMPORTS & CRAFTS	5.50
Sam Adams, Kiltlifter, Stella Artois, Blue Moon, Angry Orchard, Sierra Nevada, Fat Tire, Dos XX, Corona and Guinness	

Ask server for about our current draft selections

WINE

SPARKLING

Chandon Brut (187)	\$8
Verdi Italian Sparkling Wine Italy	\$8 \$30
Allure Moscato Bubbly California	\$8 \$30
Stella Di Notti Prosecco California	\$8 \$30

CHARDONNAY

One Hope Napa Valley, California	\$7 \$30
St. Francis Sonoma, California	\$9 \$32
Bonterra Mendocino Country, California	\$9 \$32
Flora Springs Napa Valley, California	\$10 \$35

Other Whites

One Hope Sauvignon Blanc Napa Valley, California	\$7 \$30
Stella Di Notte Pinot Grigio California	\$8 \$32
Cleanslate Reisling Mosel-Saar-Ruwer, Germany	\$8 \$32

RED WINES

One Hope Cabernet Napa Valley, California	\$7 \$30
Conn Creek Cabernet Napa Valley, California	\$13 \$50
Geyser Peak Walking Tree Cabernet Alexander Valley, California	\$14 \$56
One Hope Pinot Noir Napa Valley, California	\$7 \$30
Earth Pinot Noir Dundee, Oregon	\$12 \$42
One Hope Merlot Napa Valley, California	\$7 \$30
Flora Springs Merlot Napa Valley, California	\$12 \$42
One Hope Zinfandel Napa Valley, California	\$7 \$30
Bodega Septima Malbec Mendoza, Argentina	\$8 \$28
Cryptic Red Blend Sonoma County California	\$12 \$45
Michael David Earthquake Zinfandel Lodi, California	\$14 \$50